



# Grilled Vegetables from the Frying Basket

🕒 15–30 Min   

## Preparation

### Ingredients 6 Portions

♦ = Kotányi Produkte

|         |                                  |
|---------|----------------------------------|
| 2 pc.   | Zucchini                         |
| 2 pc.   | Bell pepper, red                 |
| 2 pc.   | Bell pepper, yellow              |
| 2 pc.   | Eggplant                         |
| 15 pc.  | Tomatoes, dried                  |
| 1 pc.   | Onion, red                       |
| 5 tbsp. | Olive oil                        |
| 2 tbsp. | ♦ Grill Vegetables Seasoning Mix |

- 1 Mix the olive oil with the grill vegetable spice mixture in a bowl.
- 2 Cut the eggplant lengthwise into slices about 1 cm wide and salt them. After about 15 minutes, dab with kitchen roll and cut into cubes.
- 3 Cut the remaining vegetables into bite-sized pieces as well.

**HINT:** If you want to make your guests' eyes wide, cut each vegetable into a different shape.

- 4 Put the cut vegetables in a sealable bowl and pour the spice mixture over them. Now put the lid on and shake.

**HINT:** If you do not have a suitable bowl at home, a sealable plastic bag is also suitable.

- 5 Then simply empty the vegetables into the frying basket and place on the grill. Make sure that the basket is not too full so that the vegetables get enough heat.

